

ASSIGNMENT 7

Textbook Assignment: "Foodservice," chapter 9, pages 9-1 through 9-18.

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| <p>7-1. To provide good foodservice in any foodservice operation, it is necessary to employ all EXCEPT which of the following tools?</p> <ol style="list-style-type: none">1. The ability to properly prepare and serve food2. The ability to properly train foodservice personnel3. Good customer relations4. An unlimited budget | <p>7-6. By ensuring the proper serving tool is used for each dish served, you will accomplish which of the following objectives?</p> <ol style="list-style-type: none">1. A reduction of food waste2. A maintenance of the food's appetizing appearance3. Proper portion control4. Each of the above |
| <p>7-2. The guidelines for attractive food presentation and serving techniques in the GM are geared to elaborate restaurant operations.</p> <ol style="list-style-type: none">1. True2. False | <p>7-7. What person is responsible for determining the portion size appropriate for each meal?</p> <ol style="list-style-type: none">1. Galley supervisor2. Galley watch captain3. Leading MS4. Food service officer |
| <p>7-3. Which of the following meat items should you serve in a shallow insert?</p> <ol style="list-style-type: none">1. Fried chicken2. Breaded veal cutlets3. Beef stroganoff4. Pork chop suey | <p>7-8. You should use the portion size shown on a recipe card in what manner?</p> <ol style="list-style-type: none">1. As a fixed standard2. As a weight control device3. As a foodservice rule4. As a general guide |
| <p>7-4. To make sure customers receive an appetizing, palatable portion of french-fried eggplant, you should serve it in what manner?</p> <ol style="list-style-type: none">1. Stacked in a deep insert only2. Stacked in a deep insert containing a strainer3. Spread loosely in a shallow insert4. Stacked in a shallow insert | <p>7-9. For better portion control, you should serve mashed potatoes, rice, bread dressings, and baked beans using what serving utensil?</p> <ol style="list-style-type: none">1. Dipper2. Scoop3. Nonperforated spoon4. Basting spoon |
| <p>7-5. Which of the following food items is prepared in full-sized shallow steam table pans?</p> <ol style="list-style-type: none">1. Baked Cornish hen2. Swiss steak3. Baked lasagna4. Meat loaf | |

IN ANSWERING QUESTIONS 7-10 THROUGH 7-13, SELECT THE SERVING UTENSIL USED TO SERVE THE FOOD ITEM THAT IS GIVEN AS THE QUESTION.

7-10. Scrambled eggs.

1. Tongs
2. Food turner
3. Basting spoon
4. Scoop

7-11. Peas or cabbage.

1. Ladle
2. Basting spoon
3. Perforated spoon
4. Scoop

7-12. Asparagus or broccoli.

1. Food turner
2. Perforated spoon
3. Basting spoon
4. Tongs

7-13. Salad dressings.

1. Small ladle
2. 1-ounce scoop
3. Tablespoon
4. 2-ounce dipper

7-14. What type of light will make foods appear more attractive on the serving line?

1. Red
2. Bright
3. Natural
4. Yellow

7-15. In what order is it recommended that you arrange hot foods on the serving line?

1. Main entrée, sauce or gravy, potatoes or potato substitute, vegetables, and soup
2. Main entrée, soup, sauce or gravy, potatoes or potato substitute, and vegetables
3. Soup, main entrée, sauce or gravy, potatoes or potato substitute, and vegetables
4. Soup, potatoes or potato substitute, main entree, sauce or gravy, and vegetables

7-16. When possible, you should place the dessert bar in what section of the messing area?

1. At the end of the main serving line
2. After the salad bar
3. Between the main serving line and the salad bar
4. In the center of the messing area

7-17. In what manner should noncream puddings and similar desserts be served?

1. Portioned as the patrons approach the dessert bar
2. Spooned neatly into bowls and dishes for the patron to choose
3. Kept inside the chill box until requested
4. Self-served

7-18. You may serve bulk cold drinks and juices in all EXCEPT which of the following manners?

1. From a milk dispenser
2. From a noncarbonated beverage dispenser
3. From glass or plastic pitchers
4. In their original containers

- 7-19. If the physical setup of the mess allows, in what location should you place the salad bar?
1. Where the patron can choose a salad first
 2. Next to the chill box
 3. After the main serving line
 4. In the center of the messing area
- 7-20. A GM gains all EXCEPT which of the following benefits by using both a normal and a speed line?
1. A reduced waiting line
 2. A more pleasant atmosphere
 3. The need for a cycle menu
 4. An easier prepared menu
- 7-21. You should classify a meal consisting of pot roast, mashed potatoes, brown gravy, peas, celery sticks and sweet pickles, hot rolls, and blueberry pie as what type of meal?
1. An expensive meal
 2. A low-calorie meal
 3. A built-in garnished meal
 4. A holiday meal
- 7-22. When you are garnishing food items, which of the following practices is encouraged?
1. The use of food coloring to supply color contrast
 2. The use of restraint
 3. The use of inedible garnishes
 4. The use of elaborate garnishes
- 7-23. When preparing to slice a roast, you should first cut one slice across the top of the roast for what purpose?
1. To provide a surface to place the meat fork
 2. To allow the meat to become firm
 3. To permit the meat to be sliced with greater ease
 4. To determine the direction of the grain of the roast
- 7-24. When you control sliced meat portions by weight rather than by the number of slices, you can satisfy the patron's preference for thick or thin meat slices.
1. True
 2. False
- 7-25. What person sets the hours for the serving of meals?
1. Executive officer
 2. Food service officer
 3. Officer of the day or duty officer
 4. Commanding officer
- 7-26. As a general rule, you should set up the serving line what specific number of minutes before the regular meal?
1. 10
 2. 15
 3. 30
 4. 45
- 7-27. Before dishing out stew, chili con carne, or any similar item to a patron, you should stir the item for what reason?
1. To conceal the grease content
 2. To ensure the hottest portion possible
 3. To maintain the foods appetizing appearance
 4. To distribute the solid particles and the liquid evenly
- 7-28. Salt and pepper shakers should be emptied, prewashed, and put through the dishwashing machine at what frequency?
1. Daily
 2. Weekly
 3. Twice weekly
 4. Twice monthly

- 7-29. In a messing facility, what is the recommended location to place silverware?
1. At the beginning of the main serving line
 2. At the end of the main serving line
 3. After the dessert bar
 4. Before the salad bar
- 7-30. You should conduct an inventory of all dinnerware at what frequency to make sure there is enough to last an entire meal?
1. Daily
 2. Weekly
 3. Twice weekly
 4. Twice monthly
- 7-31. The type of meal service used in a wardroom is determined by which of the following factors?
1. Specific wardroom design
 2. The number of mess members
 3. The desires of the mess caterer
 4. Each of the above
- 7-32. What is the maximum number of courses that may be served during a formal meal?
1. Six
 2. Seven
 3. Eight
 4. Nine
- 7-33. What foodservice element distinguishes the semiformal meal style from the informal meal style?
1. The individual place settings
 2. The occasion for the meal
 3. The method of food preparation
 4. The method of meal service
- IN ANSWERING QUESTIONS 7-34 THROUGH 7-37, SELECT THE STYLE OF MEAL SERVICE THAT IS DESCRIBED BY THE QUESTION.
- 7-34. The food is attractively arranged in the pantry or galley in the proper serving dishes, then placed on the table with the proper serving utensils.
1. American
 2. A la carte
 3. Cafeteria
 4. Family
- 7-35. The style of meal service that is often combined with other traditional forms of service.
1. American
 2. A la carte
 3. Family
 4. Cafeteria
- 7-36. The style of meal service that is usually provided at breakfast.
1. Family
 2. Cafeteria
 3. A la carte
 4. American
- 7-37. The style of meal service that can be used for both formal and informal meals.
1. American
 2. Buffet
 3. Cafeteria
 4. A la carte
- 7-38. You should provide a set of standard center items for what number of diners?
1. Every eight
 2. Every six
 3. Every five
 4. Every four

- 7-39. During an informal-style lunch or dinner meal, you should place the bread on the table at what specific time?
1. After all the courses have been served
 2. After the main course is served
 3. As soon as the diners are seated
 4. 5 minutes before the meal
- 7-40. When, if ever, during wardroom service, can you use linen that is worn, yet clean and without stains?
1. Only at breakfast meals
 2. Only when used for the buffet table
 3. Only when used for the sideboard
 4. Never
- 7-41. What term is used to describe the dishes, silver, glasses, and napkin that are placed in front of each person?
1. Space
 2. Placing
 3. Spread
 4. Cover
- 7-42. You should place the silverware what number of inches from the edge of the table?
1. 1
 2. 2
 3. 3
 4. 4
- 7-43. Normally, what is the maximum number of pieces of silverware that are placed at a cover?
1. Eight
 2. six
 3. Five
 4. Four
- 7-44. When used, the bread and butter plate should be placed in what location on the table?
1. To the left of the dinner plate, above the points of the forks
 2. To the right of the dinner plate, above the tips of the knives
 3. To the upper right of the outer spoon
 4. To the left of the forks or on the dinner plate
- 7-45. You should serve breakfast juice in what type of glass?
1. Short 10-ounce glass
 2. Tall, narrow 10-ounce glass
 3. Small 6-ounce glass
 4. Tall, narrow 6-ounce glass
- 7-46. When place cards are used, you should set them in what location on the table?
1. Centered at the top of the dinner plate
 2. Centered on top of the dinner plate
 3. Laid flat on top of the napkin
 4. Placed in front of the napkin
- 7-47. When setting up the beverage service for 36 diners, you should prepare what number of pots of coffee?
1. 6
 2. 9
 3. 3
 4. 12

7-48. At what time should you have water available during a wardroom meal?

1. During formal meals when wines are being served
2. During informal meals when another beverage is being served
3. Only when coffee is not being served
4. Water should always be available

IN ANSWERING QUESTION 7-49, REFER TO FIGURE 9-6.

7-49. When the commanding officer has his or her own mess and is invited to the wardroom for a meal, what seat number does he or she occupy at the table?

1. 1
2. 2
3. 3
4. 10

7-50. Seating arrangements for officers with the same date of rank are determined in what manner?

1. By the mess caterer
2. By job title
3. By use of the buck
4. By lineal numbers

7-51. When officers of more than one staff corps have the same running mate, which of the following corps takes precedence over the others?

1. Supply corps
2. Chaplain Corps
3. Medical Corps
4. Civil Engineering Corps

7-52. What person normally approves the wardroom seating arrangements when several guests are to be present?

1. Commanding officer
2. Mess president
3. Mess caterer
4. Food service officer

7-53. During wardroom meal service, what specific situation will require you to serve from the right?

1. Serving wardroom meals aboard a submarine
2. Serving breakfast a la carte style
3. When it is the commanding officer's preference
4. When you are serving beverages

7-54. When you are using the cafeteria style of service, which of the following methods may be used to refill water glasses?

1. Leaving water pitchers on the table
2. Placing water pitchers on the sideboard
3. Having the diners refill their glasses from the drink dispenser
4. Having the wardroom attendant stand by to refill glasses upon request

7-55. When no guest of honor is present and more than one officer has guests, what person is served first?

1. Mess president
2. Senior host officer
3. Senior line officer present
4. Guest of the senior host officer

7-56. During a formal meal, the service plate remains in front of each diner until immediately after what course has been served?

1. Appetizer
2. Salad
3. Soup
4. Main course

7-57. At what point in a formal meal should you use a folded napkin and a tray to remove crumbs from a dining table?

1. After the main course dishes are cleared only
2. Before the salad is served only
3. Before the dessert is served only
4. Whenever any course is completed

7-58. During a formal meal, you should serve coffee at which of the following times?

1. Whenever it is requested
2. When the dessert is served
3. Both 1 and 2 above
4. Upon completion of the main course

7-59. During an informal meal, what procedure should you use to refill a diner's glass?

1. Let the diner hold the glass up for you
2. Have the diner tilt the glass toward you
- 3* Pick up the diner's glass and pour
4. Pour the beverage while the glass remains in place on the table

7-60. You should never fill pitchers used to serve beverages to more than what maximum level?

1. 1/2 full
2. 5/8 full
3. 2/3 full
4. 3/4 full